

EASTER EGG RECIPE, DEVEILED CHICKS

Shared by: Jane Goldfrank

PREP: 50 minutes

COOK: 13 minutes over boiling water

SERVINGS: 9

INGREDIENTS:

12 large eggs hard boiled, shelled
1/3 cup mayonnaise
1 1/2 tsp. Dijon mustard
1/4 tsp garlic powder
1/8 tsp. salt or to taste
1 small carrot sliced, cut into rings
18 capers or 6 black or green olives

DIRECTIONS:

Boil the eggs by steaming for 13 minutes for easier peeling. Treating the flat end as the bottom; cut off a generous top third of each egg. Squeeze around the egg base gently to loosen the yolk, so it pops out, and keep the shell lids paired with their bases.

Combine in a mixing bowl the 12 cooked yolks; mash well with fork; add the mayonnaise, mustard, garlic powder, and salt, all seasoned to taste. Mash until smooth; then transfer the mixture to a pastry or Ziploc bag with the corner cut off.

Pipe/squeeze the mixture amply into the 9 best shell bases; place the matching tops onto the back of the bases and press gently to adhere.

Use two capers or poke through the olives for each pair of eyes either with a plastic straw so that little circles of olives pop out.

Cut the carrot rings into sixths for the beaks.

Insert two olive spots or capers for the eyes and two carrot wedges for the beak.

Set chicks on a platter garnished with fresh parsley to give them that natural feel.

Enjoy your deviled chicks and Happy Easter.

